

CHEF/PROPRIETOR

Phillip McDonald

PROPRIETOR

Dave Rauschkolb



BREAKFAST & LUNCH

HOURS OF OPERATION

Monday - Saturday: 7am-5pm
Sunday: 8am-3pm

BREAKFAST

7am - 10:30am

- Steel Cut Oatmeal** - Seasonal Fruit, Maple Syrup, Pecans, Sea Salt **9**
- House Granola** - Greek Yogurt, Local Honey, Cashews, Dates, Seasonal Fruit **9**
- Grains** - Poached Eggs, Farro, Quinoa, Pecans, Avocado, Greens, Tomato, Fresh Herbs **15**

ALL DAY

BREAKFAST SANDWICHES

- Benton's Bacon (or Paris Ham)** - Egg & Cheese Biscuit/Croissant..... **7/10**
- Egg & Cheese Biscuit/Croissant** - with Local Greens **5/8**

TARTINES

- Avocado** - House Pickles, Za'atar, Multigrain **10**
 - Banana** - Whipped Ricotta, Local Honey, Sea Salt, Mint, Chili, Pecans, Sourdough **9**
 - Smoked Salmon** - Creme Fraiche, Radish "Salad" Preserved Lemon, XVOO, Multigrain **14**
 - Sourdough Toast** - (multigrain or country) Sea Salt Butter & House-made Jam **7**
- Add Poached Egg for \$2.50*

LUNCH

11am - 5pm

- Local Greens** - Lemon Vinaigrette, Radish, Parmesan Reggiano **9**
- Braised Cranberry Beans** - Parmesan Reggiano, Broccolini, Crouton, Herbs **9**
- Sardines** - Sea Salt Butter, Sourdough, Lemon, Calabrian Chili **12**

SANDWICHES

- Mortadella & Coppa** - Green Olive Salsa Verde, Radicchio, Provolone Piccante, Focaccia **14**
- White Oak Roast Beef** - Fennel Slaw, Horseradish, Basil, Aioli, Gruyere, Baguette **13**
- Jambon de Paris** - Gruyere, Mustard Butter, Cornichon, Baguette **12**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

HOUSE COFFEE

Espresso	3
Cappuccino	4
Latte	4.5
Americano	3
Mocha	5

BREWED COFFEE

Brewed Coffee	12oz. 2.5 / 20oz. 3
Cafe Au Lait	3

COLD BREW

Housemade	12oz. 3.5 / 20oz. 4
-----------------	---------------------

WATER & ICE TEA

Mountain Valley Sparkling	3
Mountain Valley Spring	3
Topo Chico	2.5
Ice Tea	12oz. 2 / 20oz. 2.5
Hot Tea	3

SODA

Mexican Coke	3.5
--------------------	-----

BEER - 7

- JDub's Brewing - Poolside Kolsch
- MIA Beer Company - Miami Weiss
- Central 28 Beer Company - Up River American Pale Ale

WINE - 9

WHITE

- Chenin Blanc - De Bos, Wellington, South Africa
- Muller Thurgau - Borell-Diehl, Pfalz, Germany
- Chardonmay - Novellum, Languedoc Roussillon, France

RED

- Blaufrankish - Wächter Weiler, Austria
- Pinot Noir - Le Charmet, France
- Flos de Pinoso - Monastrell, Spain

BLACK BEAR
Bread Co.

Proudly Serving
STUMPTOWN
COFFEE ROASTERS



From Portland to NYC to New Orleans, for years we've sought out the Stumptown Coffee Roasters experience during our travels. So it is with great caffeinated enthusiasm that we bring the finely crafted Stumptown to Grayton Beach!

Some of the best establishments around the world serve Stumptown, and we're honored to be one of them.

BREAD

Country Sourdough	7.5
Multigrain Sourdough	4.5/8.5
Fruit & Nut Sourdough	4.5/8.5
Olive Sourdough	4.5/8.5
Miche	14
Baguette	4

PASTRY

Croissant	3
Kouign Amann	3.5
Cinnamon Roll	4
Bear Claw	3.5
Cheese Danish	3
Scone	3
Bagel.....	2

Add schmear for 50¢